

Homemade sourdough bread £3.5

S N A C K S

Pickles £3.5

Radishes & anchovy cream 4.5

Crispy onion rings & whipped cod's roe £5

Puffed pork skins & romesco sauce £5

Speck £6

S T A R T E R S

Butternut squash soup & chamomile chantilly £8

Celeriac risotto, pear, rosemary & lardo £10/£19

Crudo of sea trout, smoked crème fraîche, cauliflower & blood orange £9

Beef tartare, cashew cream, radicchio & pecorino £11

M A I N C O U R S E S

Fermented mushroom ravioli, wild garlic pistou & parmesan £19

Glazed five-spice pork belly, burnt aubergine & radishes £24

Cornish pollock, hazelnut miso, asparagus, fennel & apple butter £25

Yorkshire hogget, parsnip, artichokes & mint £27

Belted Galloway onklet, carrot, roscoff onion & sauce charcutière £28

S I D E S

Potato dauphine £5

Spinach, ponzu butter & sesame £4.5

Baby gem, horseradish & seeds £4.5

D E S S E R T S

Raspberry bakewell tart & milk ice-cream £8

Chocolate mousse, orange anglaise & buckwheat brittle £8

Brie De Meaux & olive-oil biscuits £8

*If you have any allergies or require information on any allergens relating to dishes on our menu
please ask a member of the team for more information*